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GREEN'S FRUIT GROWER

AND HOME COMPANION.

ROCHESTER, N. Y., SEPTEMBER, 1867.

VOL. XVII. No. 9.

RASPBERRY ISSUE.

Raising Raspberries.

Why do many fail with raspberries? Is it a common question. Largely because they do not secure the right soil at first, and second because they do not maintain their richness. After the roots are planted the canes that shoot up this year will produce fruit next season. They should then be pruned out to give the other new canes a chance to bear. If the new canes appear in great quantity it will be necessary to pinch off the ends in order to produce a growth of laterals. In this way we get canes large enough to support themselves. This can be done so successfully that no stakes or other supports are required. The work of fastening the young canes to the stakes is quite a serious undertaking, especially in a large field, and the cost of the many supports for raspberry culture is quite an item—more so than in grape culture, for the new canes must be tied to the supports every spring. Various systems of supports for raspberries are adopted. Some drive two stakes into the ground around each root and inclose the clump of canes in an ordinary barrel-hoop, the hoops being nailed to the stakes about a foot or two from the ground. Some drive posts into the ground along the line of the rows and fasten a strand or two of strong wire over them. The support will keep the vines in position and prevent them from falling down after a severe storm, or from running all over the ground. The canes should be pruned every fall. The canes that have fruited the first time should be pruned back either in the fall or spring by shortening and heading back the leading shoots. The laterals should be shortened to about one-third their original length.

Hardiness of the Raspberry.

You ask for experience as to the hardiness of the new raspberries. The Loudon was perfectly hardy here, the past winter, which was one of the severest we have had for many years. We had 1½ acres in an exposed position, on rather low ground, where a full sweep of wind could strike them; this plantation was not protected in any way, and the bushes have come out alive to the very tips, without the slightest indication of any injury. We regard this a very satisfactory test of the hardiness of this variety. There is quite a plantation of Loudon at Port Robinson, Can., planted there two years ago. We have received reports from this plantation that the Loudon is hardy there. The Canadian planters were most interested in the hardiness of the Loudon. They have increased the plantation this year and last, which is a pretty good indication that they are satisfied with its hardiness. I hope to hear about the hardiness of the Columbian and Miller from some of your correspondents. It must be understood that there are localities in this country where no red raspberry will endure the winters; therefore, the question of hardiness is simply one that applies to localities.—Rural New Yorker.

The New Red Raspberry.

Two answers have been received to our inquiry in December "Fruit." D. W. Sampson, Eureka, Minn., writes: I am very much pleased with both the plant and fruit. The past winter they stood unprotected over the deepest below zero and were not injured. I shall plant out five acres of them as fast as possible as they seem to be the best red raspberry in existence. In summer of 1865 I was at the originator's grounds in Wisconsin and saw an acre in full bearing. Canes strong, healthy and loaded from top to bottom with fruit as large as the Cuthbert.

AS LARGE AS THE CUTHBERT,
BRIGHTER COLOR, FIRMER
AND BETTER FLAVOR.

Cornell on Rasp

Bulletin No. 57 of the Horticultural Division of the Cornell Experiment Station contains some useful notes on raspberries and blackberries as a farm crop, prepared by Mr. Fred W. Card. Many of the points are of quite as much interest to those who grow them as market crop. Some of the most interesting of these we give below:

BLACK RASPBERRIES.

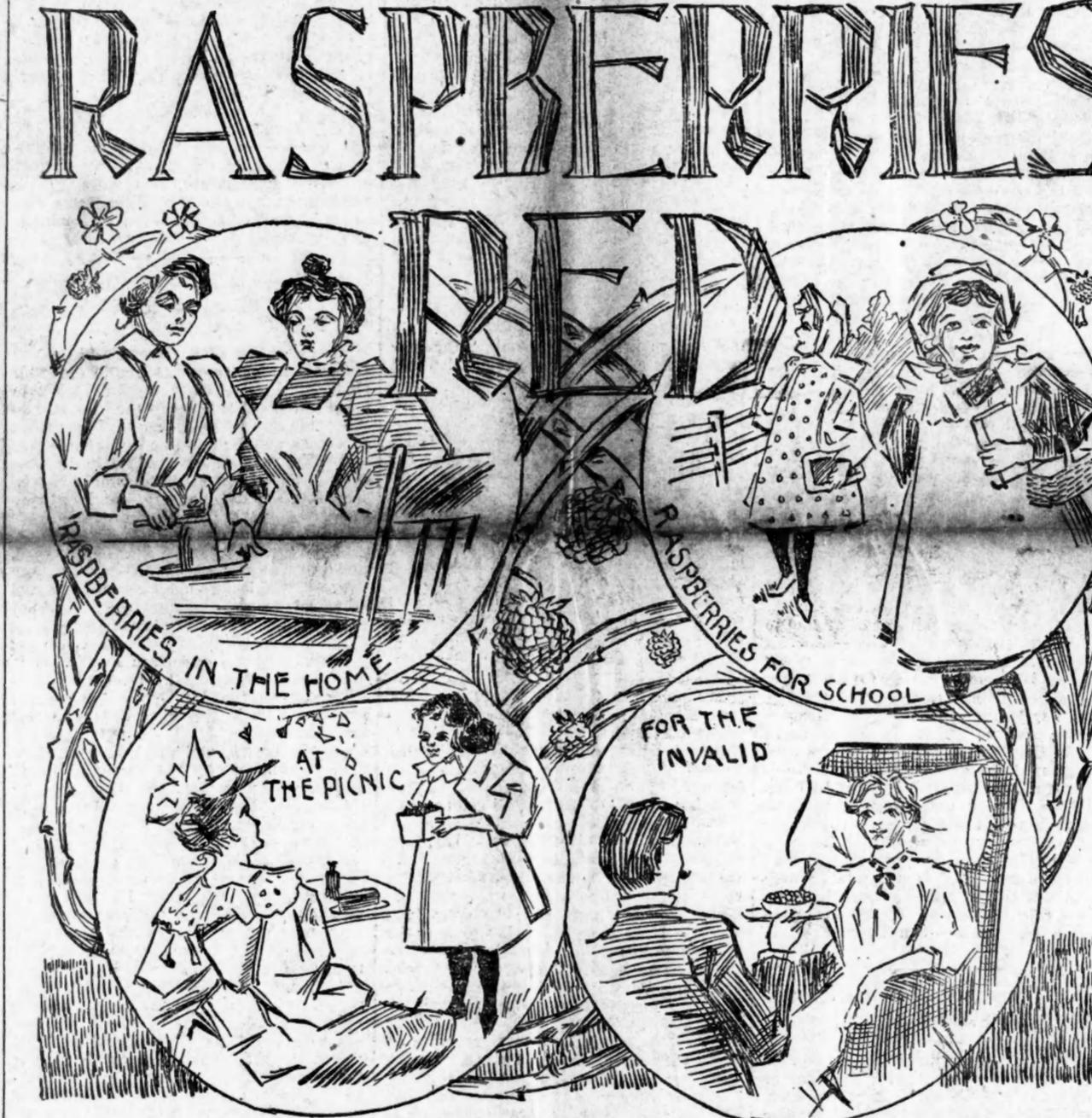
The fact that a given variety yields a comparatively dry berry, like the Ohio, does not prove that the crop when evaporated will be the heaviest. Some tests made by Professor Goff show that the smallest and juiciest berry sometimes yields the most dried fruit. With some of the best growers the Gregg is supplanting the Ohio, although it is not so universally hardy as the latter berry. In some tests made by the Ohio Experiment Station the Gregg yielded the greatest amount of food value to a bushel of green fruit of any variety dried.

CULTIVATION.

Among growers the most popular fertilizer is stable manure, wood ashes ranking next, and ground bone and the so-called complete fertilizers next. Thorough cultivation is becoming more and more to be known as one of the best means of supplying fertility to crops. Red clover grown on land by itself, when in blossom, and applied along the roads as a mulch to the center space between the rows is kept thoroughly cultivated, has been most successfully employed. With several ploughings and careful attention this method has given some phenomenal yields. It is probable that the general verdict in favor of stable manure depends upon the fact that this is a material which growers are most likely to have at hand. It contains usually an excess of nitrogen in proportion to other ingredients, and it may be profit supplemented by potash and phosphoric acid. Spring planting is always to be preferred for black caps, but if it is desirable to secure the plants in the fall they can be set in shallow furrows and mulched well through the winter, and then set in a permanent place after the young shoots have made a growth of a few inches in spring. This ensures the weeding out of poor plants. The plants should be set in the bottom of a furrow, covered lightly at first, and gradually filled up until the roots are at least three to four inches deep.

Horticultural Items.—New Raspberry, Etc.

As the above mentioned fruit is a Wisconsin production, it is but natural that planters should look to our Society for information concerning it. As secretary, I have already received several letters of inquiry from parties outside of the State, and more from those in the State, and in order to answer these questions correctly, I concluded to visit it on the grounds of the originator in the bearing season so that by comparing it there and on other fruit plantations with other similar berries, I might come to fair conclusions, at least to satisfy myself and to fortify my opinions I will give those of a few other men of experience in growing small fruits. I have often thought if the value and adaptability of any new fruit could be looked up-and published in the leading papers having large circulation among the farmers in advance of introduction, it would avoid much of the fault-finding about those things afterward. With the foregoing objects in view I went to Janesville July 11th, stopping at Madison to have Professor Goff, of the State Experiment Station, to accompany me. I found about two acres of the Loudon in bearing the next spring, except cutting out old canes, cut out surplus ones, leaving the strongest and best. I often leave 6 & 8. The more left, the closer we have to prune. Four strong canes with many laterals are better than more. Shorten the canes every spring to make a good hill and row, and not leave the canes too long. You will be more inclined to leave too much wood rather than not enough. There is no rule to prune by, but to use our best judgment, and after a season or two with careful watching we will learn what they require. Different varieties need somewhat different treatment, as some varieties grow more sprawling than others. The Older will take a better form of itself than any other blackcap that I have, can be pruned to make. The Older is the ideal bush, and no other grows so fine form, neither can others be pruned to grow like them, and they give me more pleasure, satisfaction and profit, than any other that I ever planted. Pruning. Last spring, to guard against wind storms, I pruned shorter than ever before. The hills looked rather stumpy, until they were out in leaf. The canes are very short jointed, and the fruit stems came out in multitudes, from five to ten in length. At picking time the rows were even and in fine form, being about 3½ feet high, and about 4 feet across, and a mat of berries spread over the surface like a blanket. No picker could pick over one row, 10 rods long, in 10 hours, and last season was a poor one on account of late frost, high winds, and a burning drought. Pickers could not cross from one row to another, as they were unbroken and continuous like a hedge. They usually pick from 12 to 14 days. My oldest rows, some of them 15 years old, produced the most fruit. My patch is always pruned and cared for, according to above instructions and practice, and I always succeed in growing a heavy crop of fruit. I never use wire or supports, give no winter protection although many times the mercury indicates 35 degrees below zero. I think any novice in fruit growing, with above instructions, with plenty of brains, and a willing mind, may be successful in fruit growing, as the above is practical, and not all theory.—L. K. Ballard, Illinois.



All About Raspberries.

These are also very largely grown in this district. They are propagated by taking up the suckers in autumn or winter which the roots of the parent plant throw up. The land is manured and ploughed, holes are dug in every fifth or sixth furrow, the young plants after having their stems cut to within a foot of the ground line are planted usually two in a hole, these being about 15 inches apart. During the following summer there is very little fruit; it is a common practice to grow early potatoes between the rows the first season. The second year the canes usually bear well and may so continue for fifteen years if soil and cultivation suit them. After the fruit is gathered, any time before the spring, the canes that have borne fruit are cut out close to the ground, and the young canes are thinned and shortened to about two feet high, or to the point where they show weakness by beginning to twist; this shortening makes the cane strong enough to stand upright without support. After the fall of the leaf and during winter the suckers are dug up, and the land between the rows either dug or ploughed, throwing the furrow toward the canes. During spring and summer the plantations are kept clean by hoeing and hand hoing. Raspberries are sent to market in punnets, gallon baskets, and tubs holding about 56 pounds; except for punnets, they are picked without the string. The measures chiefly used

vigor and health of plant. John S. Harris, Pomologist, Minn.; Charles W. Sampson, small fruit grower, Minnesota; L. G. Kellogg, president; A. J. Phillips, secretary, and R. J. Coe, treasurer of Wisconsin State Society; and D. C. Converse and G. J. Kellogg, small fruit growers of Wisconsin. The weather was at the time of our visit and six weeks previous very dry. Will say that on my trip home I had the berries tested by over a dozen people—hotel keepers and fruit growers, and without exception they pronounced it very good. It fruited on my grounds in La Crosse County last season and I picked a pint as late as August 25th, and all who saw it pronounced it fine both in bush and fruit. As to covering will say that while there are small fruits that will live and produce fruit in this latitude (La Crosse County) without covering, I know of none but that it will grow well to cover in the increase of the crop. So I covered my vines carefully last fall, and will report the crop later if I have any. At Janesville when I visited Mr. Loudon's plantation last week, I found his London's covered and informed me he had covered his. I have taken some time and space to answer these questions. As the winter comes into sight now, however, I have given the opinions of others as well as my own. It is a new fruit, though the Hubbard squash, often destroying the plants. Will some of our readers kindly give the remedy?

Remove the Old Raspberry Canes—Why.

Some advocate the leaving of the old raspberry canes after fruiting—claiming that they are not only beneficial in protecting the young bushes during winter, etc., but that their mission is not fully filled during the year, holding that the next year's crop is impaired if bushes are removed before spring. Now the former claim may be all right in some locations where the winters are extreme, and where a deep snow is beneficial, as the cane will hold the snow and aid in keeping the young growth from being broken down, but the latter we cannot see. When a bush has borne its fruit and is dying off as all raspberry bushes do, we advise making a business of cutting out all the old canes and burning them, not put them in a pile or throwing into the wood lot. Why this care? To explain—Our raspberry fields were a pleasant sight to see in the early summer, but before their fruit was ready to pick, the bushes commenced to show signs of sickness, and the fruit ceased to grow and in instances dried up. In examining the old wood we found the cause—for-fifths of the canes were infested with the borer, from time to ten being found in a cane; these pests were in different stages of development, many ready to come out and start business on the young wood, from late summer, some just forming into insects, while some resembled ant's eggs. And this in the heart of the cane, of course, had taken the vitality out of the bush; it is needless to say that every old bush was speedily cut out and burned. Billions of these borers must have perished. Then again the dread disease of the raspberry, Anthracnose, spread badly, but if the old bushes are burned every year we expect to be able to take care of the young ones. Spraying is beneficial but we will keep in mind after that old proverb, "An ounce of prevention is worth a pound of cure."

The Loudon Raspberry.

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The Loudon Raspberry.

Responding to the invitation of Mr. Green, in his Fruit Grower for July, I visited his home grounds in the city suburbs, the latter part of July, to see the new raspberry, called Loudon. I was quite favorably impressed with the berry upon first acquaintance. The growth of cane appeared quite vigorous and for plants set last autumn they were very productive. The Cuthbert has long been the leading market variety of red raspberries. In size this was larger than the Cuthbert, of a lighter, brighter, crimson color; appeared to be firm enough to bear considerable handling and its flavor, when at its best, was more acid and sprightly than that of Cuthbert. I really hope that friend Green has a superior berry here, one that will be found adapted to a great variety of soils and conditions. Growing near the Loudon was a stool of the Royal Church raspberry. This is a very large, bright crimson berry of a sprightly, excellent flavor. To eat out of hand I should prefer it, I think, to the Loudon, but upon the table with sugar, am of the opinion the Loudon would give better satisfaction.—P. C. Reynolds.

Loudon Raspberry.

I went to the grounds of Mr. Loudon, at Janesville, Wis., where it originated, and when the fruit was ripe. After spending nearly a day examining the different soils and consulting Prof. Goff, who is very conservative, and who visited the plantation the day previous, we fully agreed on one thing, and that was if it does as well in other localities as it does at Janesville it will prove a valuable acquisition to our list of red raspberries. To satisfy myself as to its carrying qualities some were picked on Thursday afternoon which I carried to Fort Atkinson, Madison, Sparta, and to West Salem, where my wife canned them on Monday following, when she pronounced them in good shape. I compared it on the route with other red varieties both in quality and productivity, and found it as good as I saw. Though the season was quite dry the bushes were well loaded with fruit, but as it was a new thing and high in price I only advised people to plant a few for trial and secured fifty for my own planting during the spring and summer of 1865. As I was still receiving letters of inquiry on the same subject I concluded to make another visit to Mr. Loudon's grounds, so I fixed the time at July 12th, and invited some practical fruit-growers of large experience to be present and I can do no better in answering the question I am at present doing, than give the statement drawn up by Mr. Harris and signed by them: "We, the undersigned, as committee of the Wisconsin and Minnesota State Horticultural Societies, hereby certify that we have this day visited and carefully examined the new seedling Red Raspberry, on the grounds of F. W. Loudon, its originator, at Janesville, Wis., and freely say that it is the most promising sucker variety of Red Raspberry that we have ever seen for productiveness, size, quality, flavor, firmness of fruit, hardness,

The Propagation of the Black Raspberry.

A novice who would ask the question how to propagate the black raspberry, of some one who was supposed to know how it was done, would probably receive the answer to "cover the tip of the vine in the fall when it commences to turn red and shows signs of rooting." This advice may be all right in some seasons, with some varieties, but in a dry season with the upright varieties, such as the Eureka, Gregg, etc., the tip of the vine which makes the new plant is held up away from the ground, and the constant swaying by the wind striking it will so damage the tender tip that it will never be in a condition to root, even if the soil is in good shape for them to make the new plant.

The tip of the plant must not be allowed to move when it is taking root, and it is only those which have fallen down and are crawling over the ground that will do so, and such vines are not many where they have been headed back in order to make them grow upright as is usually done.

A little experience last season taught me that it was only necessary to hold the tip of the vine firmly in the soil in order to make it root. It does not matter much what condition the tip is in, either red or green, even broken off, will throw out side shoots which will form roots. In all cases the tip is to be straight down into the ground and not horizontally over the ground. In the latter case it will grow out and not root; if put down perpendicular into the soil it will almost invariably form a root.

A good tool for this work is a tine spade or dibble and the work of doing it is not much more than covering with the hoe, as is usually done, and if the season is dry, will make many plants where otherwise none would be made.—E. C. Green, Ohio Experiment Station, in Ohio Farmer.

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Season for Planting Red Raspberry and Strawberry Plants.

Fruit Grower readers should plant red raspberry and strawberry plants as early in the spring as possible; that is, as early as the soil will permit working, without being sticky. The earlier the better. Nevertheless, strawberry plants can be successfully transplanted as late as June 1st, provided the soil is not too dry at the time. Our correspondent also asked for a remedy for an insect which goes into the heart of the Hubbard squash, often destroying the plants. Will some of our readers kindly give the remedy?

Red Raspberries.

Some of the best growers are in doubt about the propriety of pinching back red raspberries, and it is probable that it is better to do no summer pruning of them after the first year or two, unless in the case of very strong-growing kinds. If pinching is done at all the work should be done early, and the plant should be pinched as soon as it reaches the height of eighteen inches, so that it will branch low. If this is neglected until the plant is three or four feet high it will send out a few weak branches near the top, most of which will be injured by the winter and it will make an unsatisfactory bush. The only objection to low branching is the liability to breaking from the settling of heavy snows, but this danger is slight.

New Black Raspberry.

Friend Green—I wish to come to you for advice. I have been for the last 4 or 5 years raising seedlings of the black raspberry. I have had remarkable success. I have a black cap raspberry seedling that has fruited now four years. It is hardy, it has stood the winters without being killed in the least. The berry is jet black, looks like a blackberry; fruit is large, the largest that I ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was the best, largest and nicest berry that they ever saw. Last summer I picked from the bush, placed them on a tray, each having three-fourths of an inch. The berry is jet black without any bloom. The fruit, in the market this season was pronounced the best that came. It is larger than the Gregg and about ten days earlier. I sent a box of berries to one large farmer's club with request, if worthy to give it a name. And they named it the Edmonds. The club said it was

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A MONTHLY JOURNAL.

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CHARLES A. GREEN, Editor.

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ROCHESTER, N. Y., SEPT., 1897.

The circulation of Green's FRUIT GROWER is larger than any other horticultural paper published in America.

EDITORIAL.

Please favor us by notifying us by postal card in case you are getting more than one copy of Green's Fruit Grower. This occurs now and then on account of similarity of names, etc. Kindly give your attention and thus greatly aid us.

Reports of Fruit Crops Wanted.

Will our readers kindly send postal card of condition and prospects of the various fruit crops, for publication. Report must be brief, so make them on postal cards. R. Hawkins of Missouri suggests this.—Editor.

Value of Red Raspberries.

"The red raspberry is the king of small fruits, if the verdict is left to us," says a leading horticultural journal. Many will agree with this verdict, and thus we are calling attention to this subject so prominently in this issue.

Surely no fruit can be more easily grown. An abundance of berries can be secured for the home by having a row in the garden, though it receive no attention or culture. If good culture is given the yield will be four-fold. It ripens during several weeks. The fruit is beautiful and luscious.

One Cent in Place of Two Cent Stamps.

We are overrun and submerged with 2c postage stamps. Will you please send us 1c stamps hereafter in place of 2c, or larger stamps. Owing to the absence of smaller paper currency we have accepted stamps in payment for subscriptions to Green's Fruit Grower, but hereafter can not accept any but 1c stamps. Please bear this in mind when you are paying your subscription. We have a large steel vault in our safe already filled with 2c stamps which we have practically no use for. Do not send us personal checks or your local bank in payment for subscriptions, since these cost us considerable money for collection. Send us 1c stamps, and you will make no mistake.

Cabbage Farming.

Many of the best farmers of Monroe county, New York, are devoting the best portions of their farms to cabbage growing. I saw during a recent drive many farms on which were fields of twenty acres on which cabbage plants were planted. This land is plowed early in the season, kept cultivated and harrowed up to the date of planting the cabbage, which is about June 15th. A portion of the field is set aside to the growing of the cabbage plants, which are sowed with the hand drill, and seem to be easily produced.

The question of getting good cabbage seems to be an important one. One farmer lost his crop last year, which was a large one and seemed to be promising, owing to the fact that the cabbage heads rotted with slight provocation.

The question arising in my mind was who is to consume all this cabbage, and where did the cabbage crop come from before our farmers took up the industry? While I do not wish to discourage cabbage growing, and perhaps my opinion in the case would not be considered valuable in any event, I cannot help having fears that the cabbage business may be overdone. It has been suggested that we can get cabbages to be grown for a low price per ton, since many tons can be grown upon a acre of good land. If I were a farmer and I saw that my neighbors and many others were planting twenty acres each of cabbage, I should be inclined to drop cabbages from my farm and put out a field of strawberries or red raspberries. My idea would be that whatever crop people were going crazy over would not be a good crop for me to plant; therefore, if everybody was planting cabbage it might be well for me to plant strawberries or red raspberries.

This has been new methods discovered of wintering cabbages without burying them in the earth. Every cabbage grower has his own particular method. Some farmers build crates for them in their grain barns, where the cabbage is stored by simply covering them lightly during the coldest weather. One cabbage grower told me that he pulled his cabbage and laid them upon the ground with roots up when the winter set in suddenly and he was not able to do anything else with them except to allow a slight frost to get at them. He told me that his cabbage came out in perfect condition next spring.

A friend of mine at Fairport, N. Y., has discovered what he claims to be a new method of storing cabbage in a large warehouse, where he keeps the atmosphere dry by some method known only to himself.

Experience with Fall Planting
Fall the Best.

Every fall I plant trees and vines and other stock for the following reasons: 1st. If I delay planting until spring I will be so hurried at that busy season I will be likely to forget it altogether. 2nd. I find by experience that trees planted in the fall gain almost a year's growth. The fall, winter and early spring storms pack the earth firmly about the roots of the trees and the buds expand, and growth begins at about the same time in the spring when the planter is just beginning to set out his spring plants. 3rd. On removing trees planted in the fall I find that roots have formed during the fall months, before winter came on, and by the time trees would ordinarily be planted in the spring, fall planted trees are firmly established and have made a vigorous growth. 3rd. Nurseries are not so busy in the fall and orders of their patrons are more apt to get better stock and better service in than in the hurried spring season. You also get a better assortment in the fall. 4th. After fall rains the soil is in the best possible condition

MY OLD NEIGHBORS.

The Hubbard Family.

Near the old farm where I was born there lived a family, whom we will call Hubbard, who were peculiar in many respects. There were a large family of boys and girls, the boys all old bachelors and the girls old maids, who all continued to live under the same roof. The Hubbards had horses, yet I do not remember ever having seen one of the family riding after a horse on the public road. If the Hubbard family had business in town or out-of-town brothers were on foot. That people were not a claimant for anything with society. Among their other peculiarities was the peculiarity of dress. They dressed as their grandfathers had dressed before them with homely garments, which were quaint and ungainly. The trousers were far too short, the boots were large and heavy, and the hat and coat such as had been worn many years before.

The methods of farming adopted by the Hubbard family was as peculiar as their dress custom. They were behind the times in methods of farming, in dress, manners in everything, and yet their people were good-natured. They could their dogs and tasks, and did not ask odds of any one.

After many years this Hubbard family dispersed, the farm was sold, the mother and father died, the daughters married. The bachelor brothers moved West. Nothing was heard of them for several years. Finally we received a visit from two of the most peculiar of the brothers. Never was such a transformation seen in human beings. These men, who had been so far behind the times, whose step was slow and heavy, whose mind seemed to work only on rare occasions, were now transformed into typical quick-stepping, alert, energetic men.

The quality of the Red Cross is superior to that of other red varieties. It is

much more sugar in the Red Cross. It is of higher quality."

Unfermented Grape Juice.

We have asked our readers to give information about the preparation of unfermented grape juice and they have responded in many instances. I publish at the end of this article one of the communications from our subscribers. I have personally investigated the subject, interviewing some of the largest manufacturers of the country. The information I have gathered is as follows:

Concord grapes make the best juice. Gather ripe grapes and, without removing the berries from the stems, mash them thoroughly as though making wine; first, of course remove any green berries, or any mouldy or otherwise defective. Allow the mashed fruit to remain in a cask until the juice ferments slightly. How long it must remain will depend upon the weather; sometimes one, sometimes two, sometimes three or more days. Then heat the whole mass, pulp, skins and all, to a scalding point, not to a boiling point; then while hot immediately strain and press out the juice. If it is manufactured largely a wine press will be necessary; if only a small quantity of juice the whole mass can be poured into a bag from which, when properly suspended, the juice will run into large jars, requiring, however, some little time for all the juice to pass out.

After the juice has all been separated from the pulp, heat the juice again to the scalding point, and add about three pounds of sugar to each market basket of grapes, or say, two to four pounds of sugar to a gallon of juice.

There are seasons when low lands give better crops than high lands, but there are seasons that the lowland cannot be cultivated properly and the crops, if any, are inferior.

It seems natural that low land is more fertile than upland, owing to the fact that there is a continual washing from the hills to the valleys, but this is not a safe rule to follow in all cases. Often the low land is far less fertile than the hills. During my recent drive into the country I found that hilly farms which I had cultivated myself thirty years ago seemed to be more fertile than in older times.

If upland is more valuable for farming than low lands, surely it must be far more valuable for fruit growing, since both large and small fruits are often injured by late spring frosts which may be destructive to the low lands and may do no injury whatever on the hilltops and slopes.

A Valuable Red Raspberry.

Friend Green:—Although more than busy, I must steal a few minutes from pressing duties to tell you how pleased I am with the Loudon. I have only a few plants, but they are yielding finely. Of course I am not more than a novice, but I think it is beyond its season. It is very deceiving in one respect, and that is in size. From its nearly globular form it looks considerably smaller than it really is. It ripens a good many berries at once, and its large size makes it nice to pick and one can pick a quart in just half the time that it takes to pick the Cuthbert, which, as you know, is quite scattered in its ripening, the berries ripening one in a place. I had supposed it later in ripening than the Cuthbert, but it furnished two good pickings, and the first and second the two pickings were equal.

I had intended to put out quite a patch last spring, but the place where I desired to put them was sadly needed for other crops, and, having a good many other red raspberries, I concluded to wait a year.

As it was, while cooling, the opening of a door will often draw a wind sufficient to knock the kettle over, and sugar to taste; when the kettle is full, and sugar to taste, when the kettle is empty, (perhaps) skimming off all the time with a silver spoon; have ready common fruit cans slightly warmed. Hold the can in the left hand, heat gently allowing the fruit to cook as much as for jelly, strain the same as for jelly; return the kettle and add sugar to taste; when the kettle is full, and sugar to taste, when the kettle is empty, (perhaps) skimming off all the time with a silver spoon; have ready common fruit cans slightly warmed.

Wash carefully, place with water, heat gently allowing the fruit to cook as much as for jelly, strain the same as for jelly; return the kettle and add sugar to taste; when the kettle is full, and sugar to taste, when the kettle is empty, (perhaps) skimming off all the time with a silver spoon; have ready common fruit cans slightly warmed.

Friend Green:—In the July number of your valuable paper I find a request for recipes for unfermented grape juice. My way to gather the grapes before they are fully ripe. Wash carefully, place with water, heat gently allowing the fruit to cook as much as for jelly, strain the same as for jelly; return the kettle and add sugar to taste; when the kettle is full, and sugar to taste, when the kettle is empty, (perhaps) skimming off all the time with a silver spoon; have ready common fruit cans slightly warmed.

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the fingers. Red Cross berries are large to the end of the cluster."

"How about the ease of picking Red Cross as compared with that of Fay or Oregon currants?"

"Red Cross has a longer stem above the fruit than Fay, which makes it easier to pick."

John J. CROW.

While at my hotel I made the acquaintance of this gentleman, who is a typical Canadian, a man about fifty years of age, stocky, sunburnt and a little gray-headed, with a keen and kindly gleaming of the eyes. Mr. Crow is an inspector of hotels. He formerly managed his farm, which is near by, but of late years has placed the farm in the hands of his son. Mr. Crow is a great deer hunter; probably more deer have fallen before the crack of his rifle than any other man in the country. He is not a champion golfer, but he could guarantee that he was not the best golfer in the world.

"Do you think much of this wrong labeling is done?"

"Indeed I do," replied Mr. Moore. "I believe a large portion of new fruits sold are simply counterfeits and not the genuine variety."

Jacob Moore is sixty years of age, a man who has spent the best part of his life in efforts to improve varieties of fruits. If he had done nothing more than to produce the Brighton grape he would have made a success of life. He does not, however, consider this kind of work profitable. He is not a good judge of fruit, but he believes that the Brighton grape is the best.

"The quality of the Red Cross is superior to that of other red varieties. There is much more sugar in the Red Cross. It is

of religion. How many people there are who think, with Jack, that God destroys their enemies. Indeed, this was the view of the Jews in the time of Joshua and Israel. Indeed, there are many errors in the religious belief of many people, even to this day.

Now, we are ready to jump into our boat and start for the fishing ground.

"But Jack has been drinking," I exclaimed to Mr. Iven.

"True enough, but he will work that off in a little while at the oars."

It seemed to me also that he would work off since he showed no serious effects at this moment. Therefore we took our seat in the boat, and Jack pulled at the oars. We noticed that he did not go in the direction where we supposed he would go, but we presumed he knew what he was about. We found him continually in danger of running ashore, among the snags, fallen logs and other driftwood. We had to yell at him to pull away from the shore. Finally we concluded that he was not aiming for any particular spot, so therefore told him to start out for the big rock where we knew there were fish. "Pull your left oar," said Mr. Iven. Jack did not seem to know which was the left, or the right. He struggled desperately with the oars but made no headway. My friend thought we were in some danger of being swamped or being turned over.

"Let me sit in your place, Mr. Green, and paddle. I never could make much use of oars."

But I would not allow him to change his position in the boat, fearing he might upset it. Mr. Iven then proposed to take the oars from Jack and hold them, but even this was hazardous, changing seats in the boat with a drunken man.

Finally Jack made one more desperate attempt to pull the oars, but the bad whisky seemed to have by this time obtained control over him. He could not balance his seat in his seat, but tipped over backward, falling into the bottom of the boat, where he went to sleep. My friend took the oars. We rowed around and continued our fishing for a short time, then started for the hotel, almost forgetting that Jack was lying upon the bottom of the boat fast in a drunken slumber.

Mr. Crow treated me with great courtesy during my stay at McCracken's Landing. On numerous occasions he invited me to take a seat in his canoe to be paddled by his strong hands to distant bays where mussels and bass were found. He would feed me with dried fish and wild onions, which he had caught himself, and when I was ready to leave he held out his hand and said, "Take care of yourself." I have never seen a man of his age with finer physique, and stronger arms. He would anchor our boat far out into the lake, behind some great rock, or in the ice of some land, where the wind did not blow. Here we caught fine strings of bass while others in the lake had given up fishing entirely for that day.

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from a neighboring city, bring some strawberries of a field, said to the dealer, "I can occasionally come, but am not always." The dealer replied that he had a crop of soft or dirty fruit for ten years, and since just such the season upon the gentleman ordered him by express three for the whole season. Through the Boston markets I nearly put up fruit at one of the New Faneuil Hall to the dealer; "There must be fruit for you." He smiled. "Well, it is fine fruit and I always give it the preference upon it. If the shipper has made it all before it reaches me, very much money in it for me to see it front of my store, in honor to any man in Boston."—Massachusetts.

an Deman says Fall better than Spring Reasons Why.

of the Eastern, Middle and Western Ohio, where I was to manhood, we used to plant our trees in the fall, peach, cherry and plum, at winter, which, we were more subject to injury than the apple, and grape. I remember as a child, my father used to come from the nurseries about November I would be with him holding the trees while he set them, when it was so cold that, when it was so cold that, we rarely lost a tree kind. There was a little air from our home where we go with his wagon and get every fall that were old way, about one or two ground, and some of those 1853 to 1855 are yet alive.

place, it would be wise to plants of most kinds in the fall, as it is all convenient to do so.

There is more time to do than if it is put off until work is more pressing in getting the trees in the season. The soil is usually in the spring, and by the winter rains and kept dry by drought. The roots heat over and little early started before freeze. They become hardened in the winter condition before begins in the spring.

tree can begin its growth, will be, and the more able test of its vitality. The most critical for a tree or is passed safely it is likely to flourish.

there is better chance to get because it has never been entire growth of the year. If the trees are pur- fall there is no danger of planting until another year. The other business men, are stock into money as soon and, therefore, are usually at a lower price in the fall until spring for it. It is to be done until spring, as the case with some trees and plants, it is most convenient plan to get in the early part of the year as soon as the ground can be sowing. There may be delay in the spring, if the time taken to dig up and they are usually subject to unnecessary delays of.

This sometimes takes months. It is indeed very now that there is nothing to spring, when everything is in motion. As I have already differences in climate and species and varieties, that vary to the times and testing; therefore, it may be clear an understanding of.

reason why any tree or is transplanted is, that its cut off. To be more ex- of its sap is evaporated sufficient opportunity for it. This is one of the fun- of plant life that every- with it should fully understand, as a tree in and its leaves grow together.

Because the water is winter time it would take from the same tree a much

the evaporation trans- summer it will die much if it were done when in a few months later. The fact is much greater when roots cannot so easily drink water from the soil, because of the water chan-

If the day be bright and is likely to come soon.

siderately to safely transplant a tree, the child be- has a large evaporating

is a constant draft upon the

air is moister than

arts. If the air be cold, it

for moisture than when it

cool. A current of air has

effect. If intensely cold, everything it touches; the

buildings, and, of course,

and every living thing.

soil and the more intense

the cold, and the more

the danger of the evap-

oration; because there is

a great need for go-

ing to the constitution of the

structures, and the

Rainfall, porosity of soil,

natural and artificial,

mountains and large bodies

of the more important

problem of plant cul-

ture for fall setting in

the western states are the

apple, peach, blackberry, raspberry,

currant, Juneberry, and nut

fruits, and a little north

of all kinds of fruits and

they may go on all winter,

weather. In Florida the

citrus fruits are usually

the part of the winter.

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them brought into the house,

light and clean when taken

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The Cost of a Boy.

It is a good thing for all boys, too, to get some idea—in real what their parents do for them, like giving a lecture on the cost of computations that at the age of good boy, receiving the advantage life, will cost, counting interest on the sum invested, not five thousand dollars. At twenty, it will cost any more unless he college, when it will cost nearly much. A bad boy costs about dollars at twenty-one, if he go to college. If he does it costs more. And when a man has put twenty thousand dollars into his pocket, it is right to expect him to a fair price for the boy to self to death, to make jump, play in such a way as to break his neck or break him down? Is it fair to despise his father and neglect? Is it fair for him to ruin him drink, desile himself with to stain himself with sin? Some about all of our property into boys; and if we lose them we do indeed; while if they do we repaid a hundred-fold. Boys you think about the matter?

the Elberta Peach.

E. Van Deman, ex-U. S. pos furnishes the following history Elberta peach: Among the whole species, both old and new, there is one that has attained a higher equal estimation than Elberta, equally well by the grower and

About twenty-five years ago J. H. Moore, of Georgia, raised seedling peach trees, saved very choice named varieties, while lot there was but seemed worthy to be preserved the product of a cross between and Crawford Early. He upon it the name Elberta, is wife, and it has in turn been its namesake. Knowing something more, of its good qualities of the fruit, he first offered the estates, where it has already value beyond question, and the southern peach growing sections, to be one of the standards, from Georgia to Michigan, Connecticut to California. The porous enough to make a good tree, spreading in habit, and has somewhat like its parent, and in tree and bud as the averages. It ripens its fruit a little season, or about with Oldmixon fruit is above the average in quality, and the color is yellow. The color is lemon yellow, with the sunny side. The flesh is yellow, tender and juicy, ret lacking. Altogether there is, the present time no peach, for all purposes, quite so valuable.

